

# FOOD FORUM \* Employment Security Dept.

Dorothy Johnson

## School Box Cookies

If you had a dollar for every batch of cookies baked at home last year you'd be rich. Little children manage them well - there are fewer crumbs to sweep up than cake. Cookies encourage milk drinking, for cookies and milk are like ham and eggs - great friends.

Part of the fun of baking comes from trying different recipes to find out which ones your family and friends most enjoy.

### DATE-NUT BARS

- 1 cup confectioner's sugar
- 1 tbsp oil
- 2 eggs, beaten
- 1/4 cup cake flour
- 1/4 tsp. salt
- 1/2 tsp. baking powder
- 3/4 cup chopped nuts
- 1 cup chopped dates
- 1 tsp. vanilla

Add sugar and oil to eggs; blend well. Add dry ingredients. Add nuts, dates and vanilla. Pour into greased pan. Bake in slow oven (325) degrees 25 minutes. Cut in bars; roll in confectioner's sugar. Makes 1-1/2 dozen.

### FRUITY GUM DROP COOKIES

- 2 cups sifted flour
- 1/2 tsp. salt
- 2 tsp. baking powder
- 1/2 tsp. cinnamon
- 1/2 cup shortening
- 1/2 cup sugar
- 1 egg, beaten
- 3/4 cup thick applesauce
- 1 cup gumdrops, cut in small pieces
- 1 cup raisins

Sift together flour, salt, baking powder and cinnamon. Cream shortening and sugar, add egg and applesauce; mix well. Add flour mixture, stir until well blended; stir in gumdrops and raisins. Drop teaspoonfuls onto lightly greased baking sheet. Bake in hot oven (400) degrees 10 to 15 minutes, until lightly browned. Transfer to cooling rack. Makes 4 dozen medium size. Variations: Use drained crushed pineapple or canned peaches, drained and mashed instead of applesauce.

### ORANGE-CARROT COOKIES

- 1 cup shortening
- 3/4 cup sugar
- 1 cup mashed carrots
- 1 egg, unbeaten
- 1 tsp. vanilla
- 2 cups sifted flour
- 2 tsp. baking powder
- 1/2 tsp. salt

Cream shortening and sugar until fluffy. Add carrots, egg and vanilla; mix well. Sift together flour, baking powder and salt; add to carrot mixture; mix well. Drop batter by teaspoonfuls on greased baking sheet. Bake in moderate oven (350) degrees about 20 minutes. Makes 5 dozen. While warm, frost with Golden Glow Frosting. Golden Glow Frosting: Combine juice of 1/2 orange; grated rind of 1 orange, 1 tsp. butter or margarine and 1 cup sifted confectioner's sugar.

### OLD FASHION SUGAR COOKIES

- 1 cup shortening
- 1 cup sugar
- 1 cup dairy sour cream
- 3 egg yolks, beaten
- 1 tsp. vanilla
- 3 cups sifted flour
- 1 tsp. salt
- 1 tsp. baking powder
- 1/2 tsp. baking soda

Cream shortening and sugar thoroughly; add sour cream, egg yolk and vanilla. Sift together

LAS VEGAS--Concentrated Employment Program (CEP) personnel directly under the Nevada Employment Security Department now fall under the State Merit System, department Director Robert Archie has announced.

Archie said after several months' discussion his department and the State Personnel Division, arrangements have been worked out to provide Employment Security personnel in CEP the same benefits afforded other state workers under the merit system.

Those benefits include such factors as salary, sickness and retirement, seniority, promotions and advances through career ladders and all other benefits available to state workers.

Archie said before his efforts, department personnel working in CEP were subject to end-of-contract employment termination. But he pointed out annual renewal of CEP contracts by the federal government have been relatively stable. Archie said the funding "in effect, comprises an ongoing open-end contract--not a contract with a definite end in sight."

"Thus," the employment chief explained, "this department's CEP employees certainly cannot be ranked as temporary contract workers, but as permanent state workers with the same benefits as other state workers."

Archie added, "Department employees in CEP have precise understanding of how to deal effectively with the disadvantaged client. That talent must be utilized in overall department staffing. Therefore, I took action to keep such valuable talent, as well as to correct a long-standing inequity facing our employees in CEP."

Major funding for CEP is provided by the federal Economic Opportunity Board. However, the U.S. Labor Department provides funds for the Nevada Employment Security Department to act as a prime sub-contractor for CEP. That funding allows a variety of Employment Security services for CEP clients seeking jobs, job training and other related activities. Charles R. Smith of Las Vegas heads up the department's services in CEP.

dry ingredients; add to cream mixture, blending well; chill. Shape into balls, working with small portions at a time, keeping remaining dough chilled. Roll out 1/8 inch thick on lightly floured surface. Cut with floured 2-1/2 inch cutter; sprinkle cutouts with sugar. Bake on greased baking sheet in moderate oven (375) degrees about 15 minutes. Makes 6 dozen.

### MINCEMEAT CHEESE COOKIES

- 1 cup butter or margarine
- 1/4 lb. (1 cup) cheese, grated
- 1 (9-oz.) pkg. mincemeat
- 1/2 cup water

Cream butter; add cheese (at room temperature); cream together until well blended. Stir in flour; mix well; chill. Roll out 1/8 inch thick on lightly floured board; cut with 2-1/2 inch cookie cutter. Put half of circles on greased baking sheet 1 inch apart. Cook mincemeat and water until slightly thickened. When cool put 1 tsp. of mixture in center of cookies on baking sheet. Top with another circle of dough; press edges together with fork. Prick cookies in several places. Bake in moderate oven (350) 15 minutes or until delicately browned. Makes 30.

## COMMUNITY COLLEGE

Sewing for fun is the theme of a new Saturday morning class offered by Clark County Community College in conjunction with the Sears Roebuck store at the Boulevard Mall shopping center, according to Dr. R. Stephen Nicholson, the colleges's executive vice-president.

The three-credit class will meet each Saturday morning from 9:00 to noon at the Sears' Boulevard Mall store for a total of 15 weeks, ending before Christmas.

Sears will provide sewing machines and space as a community service, according to J. Jones, manager of the store's sewing machine department. Students will provide their own fabrics and other sewing materials.

Instruction will begin with basic dressmaking and conclude with sewing knit fabrics. First consideration will be given to reading patterns, learning fabrics, taking measurements, and altering patterns to fit a variety of measurements.

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